andrew james

Domestic Vacuum Sealer

Please read the manual fully before using the appliance and keep the manual safe for future reference.

Contents page

Important safeguards	Page 3
Illustration of functions	Page 5
Illustration of operation	Page 6
Operating instructions	Page 7
Vacuum bag guidelines	Page 8
Troubleshooting	Page 10
Cleaning & maintenance	Page 11
Disposal of the appliance	Page 11
UK and EU Guarantee	Page 12
Electrical information	Page 12
Bags & rolls	Page 14
Contact details	Page 14

Important safeguards

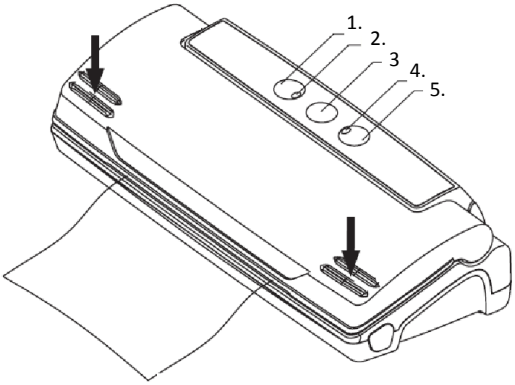
When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by and authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the

extension cord in a position where it can be pulled on by children or animals or be tripped over.

- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Illustration of functions



1.	Seal only
2.	Indicator lamp (for seal)
3.	Cancel
4.	Indicator lamp (for vacuum)
5.	Vacuum/seal

Functions and features

Vacuum/Seal: This draws air out of the bag, and automatically switches to seal the bag after the vacuum is completed.

Seal only: Used to seal the bag without vacuum so that the vacuum can be formed.

Cancel: Switches off the appliance and has a sealing action whenever the operator wants to stop the operation.

Cover lock: Unlock or lock the cover. On the left side and right side of the cover.

Indicator lamp: To indicate the status of vacuum or seal process.

Sealing strip: Contains a heating wire covered with Teflon, which allows the bag to seal but not stick to the strip.

Sealing gasket: Presses the bag onto the sealing strip.

Vacuum surface: Draws air out of bag and catches any liquid that overflows.

Airproof loop of sponge: Airproof the vacuum area.

Illustration of operation

1. Push the opening of the bag to the bottom of the air portal.

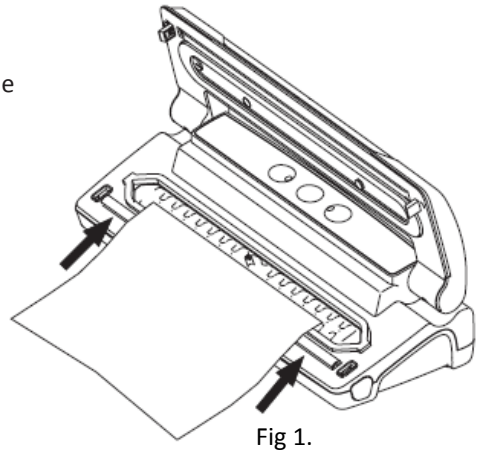


Fig 1.

2. Press to Lock.

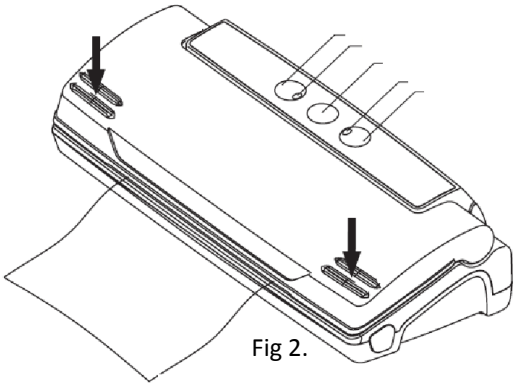


Fig 2.

3. Press for release.

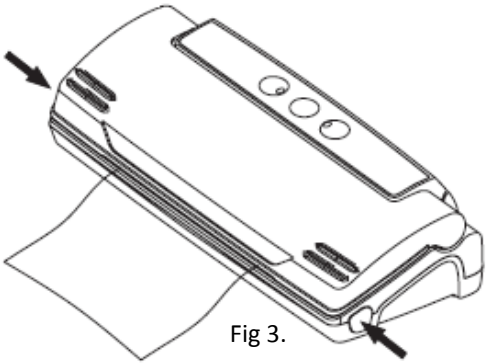


Fig 3.

Operating instructions

Making a bag

1. Plug the unit into the power source.
2. Unroll the bag and put one end of the bag on top of the black rubber strip, then close the cover (Fig 1).
3. Press the cover down on both sides by the line area using two hands, until two click sounds can be heard (Fig 2).
4. Press the “Seal Only” button and the red LED will illuminate.
5. When the LED light disappears, the bag is sealed. Note, it will not make a noise while sealing,
6. Pull out the bag roll and cut to your desired length. The bag is now ready.

Preserve food with vacuum:

1. Put the food that you want to preserve inside the bag.
2. Clean and straighten the open end of the bag, ensure there are no wrinkles or ripples on the panels of the open ends.
3. Make sure that both panels of the bag are located within the rippled area (vacuum plate) below the round post (vacuum pump hole), to prevent leaking.
4. Close the cover and then press heavily on both sides of the cover in the lined areas until two click sounds can be heard.
5. Press the “vacuum/seal” button, then the bag will be automatically vacuumed and sealed.
6. Press the two side lock buttons and the process is completed.

Hints for best vacuuming performance:

1. Do not put too much food inside the bag, leave enough empty space so the operating process is not hindered.
2. Do not wet the open end of the bag. Wet bags may be difficult to melt and seal tightly.
3. Clean and straighten the open end of the bag before sealing the bags. Make sure there are no wrinkles or creased lines on the open panels, as foreign objects or creased bags may be difficult to tightly seal.
4. Do not leave too much air inside the bag. Press the bag down to allow extra air to escape from the bag before vacuuming it. Too much air inside the bag increases the vacuum pump loading and may cause the motor to have insufficient power to draw away all the air inside the bag.
5. Do not vacuum seal objects with sharp points like fish bones and hard shells,

as sharp points may penetrate and tear the bag.

6. For the best sealing effect, it is best to let the appliance cool down for 1 minute before using it again.
7. Wipe off any excess liquid or food residue left on the Interface after each bag package.
8. If the vacuum has not been created, the vacuum system will shut automatically after 30 seconds. If this occurs please check if the bag has a leak, or the bag was not placed properly on the appliance.

Open a sealed bag

- Cut the bag straight across with scissors, just inside of the seal.

Resealing

- You can reseal many foods in their original packaging (i.e. crisp packets) follow steps of "Preserve food with Vacuum".
- **Note**: The vacuum preservation system can't be directly used for the vacuum sealing of the canisters or jars.

Vacuum bag guidelines

Vacuum sealing for the refrigerator

For the busy family, on-the-go meals can be prepared ahead and vacuum-sealed in individual servings, ready to heat at any time.

Preparing food for the freezer

1. In properly stored conditions, the vacuum sealer helps you to maintain the foods freshness. Try to start with the freshest food possible.
2. Freeze foods which need to hold their shape or are fragile in nature, then vacuum seal in a vacuum bag and return to freezer.
3. To vacuum seal liquid-based foods, such as soups, casseroles or stews, first freeze them in a baking pan or tempered dish. Next, vacuum seal, label and stack in your freezer as soon as they are frozen solid.
4. Blanch the vegetables by cooking them briefly in boiling water or microwaving them. Then allow them to cool down, and vacuum seal in convenient portions.
5. To vacuum seal the foods that are not frozen, allow two extra inches of bag length to allow for expansion while freezing. Place the meat or fish on a

paper towel, and vacuum seal with the paper towel in the bag. This will help to absorb moisture from the foods.

6. Before storing the foods such as tortillas, crepes or hamburger patties, use wax or parchment paper between them to stack the pieces. This makes it convenient to remove some of the food, reseal the rest and immediately place them in the freezer.

Troubleshooting

Nothing happens when pressing the vacuum sealer	• Make sure the power cord is correctly plugged into the electrical outlet and in the “on” position. Test electrical outlet by plugging in another appliance, if it is not working, please check the circuit breakers or fuses in your home. • Check power cord and plug, make sure they are not damaged in any way. If damaged, do not use the vacuum sealer.
Air is not removed from the bag completely	• To seal properly, the open end of the bag should be resting entirely inside the vacuum channel area. • Check the sealing strip and gasket beneath the lid for debris and position. Wipe clean and smooth them back into place. • The bag may have a hole. To test, seal the bag with some air in it, submerge in water, and apply pressure. If bubbles are present it is an indicator that there is a leak and a new bag should be used. • Check if the lid is completely latched into place.
Vacuum sealer bag loses vacuum after being sealed.	• Wrinkles, crumbs, grease or liquids may cause leaks along the seal. Reopen the bag, wipe the top inside of the bag and smooth it out along the sealing strip before resealing. • Check if there is moisture or juices from the food present within the bag, you may need to cut open the bag and reseal it, or use an entirely new bag. Foods with excess liquids should be frozen before vacuum sealing. • Items with sharp edges, may have punctured the bag, and released the vacuum. Cushion sharp edges in the contents of the bag with paper towels.

Cleaning and maintenance

- Always unplug the unit before cleaning the appliance.
- Do not immerse it in water or any other liquid.
- Do not use abrasive cleaners to clean the unit, as they will scratch the surface.
- Wipe the outside of the unit with a damp cloth or sponge and mild detergent.
- To clean the inside of the unit, wipe away any food or liquid with a paper towel
- Dry thoroughly before using it again.

Preserving the bags

- Wash the bags in warm water with a mild detergent, then rinse the bags well and allow them to dry thoroughly before re-using them.
- Bags can be washed on the top rack in your dishwasher by turning the bags inside out. Stand the bag up so the water can flow from inside of the bag. Dry thoroughly before re-using.

Note: Bags used to store raw meats, fish or greasy foods can't be re-used.

Storing your vacuum sealer:

Keep the unit in a flat and safe place, out of the reach of children.

Disposal of the appliance

Please note that this Andrew James product is mark with this Symbol: This means that this product must not be disposed of together with ordinary household waste, as electrical and electronic waste must be disposed of separately.

In accordance with the WEEE directive, every member state must ensure correct collection, recovery, handling and recycling of electrical and electronic waste. Private households in the E.U. can take used equipment to special recycling stations free of charge. In certain member states used apparatus can be returned to the dealer where they were bought on the condition you buy new products. Contact your retailer, distributor or the municipal authorities for further information on what you should do with electrical and electronic waste.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com
Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

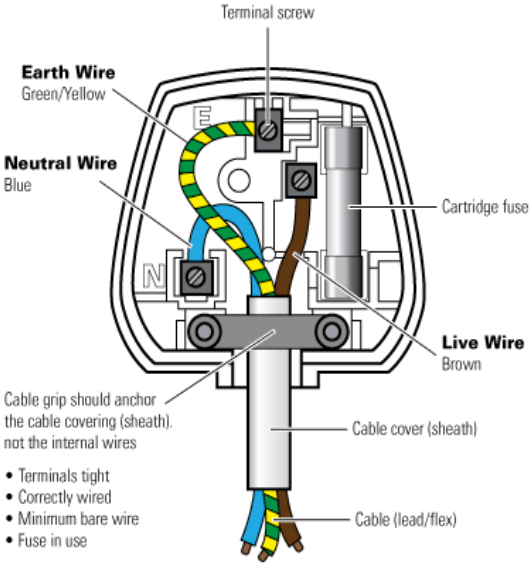
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical Plug Information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol: ⧈

it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/

Bags and Rolls

Your machine includes 10 bags 22cm X 30cm + 5 bags of 28cm X 40cm For replacement bags and rolls please call us on 0844 335 8464 or purchase direct from our website www.andrewjamesworldwide.com

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